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Taco Bell's Chicken Fajita Seasoning Mix

A couple years ago Taco Bell and Kraft Foods got together to produce a line of products - everything from taco kits to salsas and spice mixes - all stamped with the familiar Taco Bell logo and available in supermarkets across the country. The idea was a winner, and now the Taco Bell line of products is among Kraft's top sellers. The clone of this mix, made with a combination of common spices and cornstarch, can be kept indefinitely until your brain's fajita-craving neurons begin firing. When you're set to cook, you'll just need some chicken, a bell pepper, and an onion, and

then you simply follow the same instructions that you find on the package of the real thing.

1 tablespoon cornstarch 2 teaspoons
chili powder 1 teaspoon salt 1 teaspoon
paprika 1 teaspoon sugar 3/4 teaspoon
crushed chicken bouillon cube 1/2
teaspoon onion powder 1/4 teaspoon
garlic powder 1/4 teaspoon cayenne
pepper 1/4 teaspoon cumin

1. Combine all of the ingredients in a small bowl. 2. Prepare fajitas using the following ingredients:

4 boneless, skinless chicken breasts (1

to 1 1/4 lb.), cut into thin strips 2 tablespoons oil 1/3 cup water 1 green bell pepper, cut into strips 1 medium onion, sliced

Prepare the fajitas using the same directions found on the package of the original seasoning mix:

1. COOK and stir chicken in hot oil in a large nonstick skillet 5 minutes on medium-high heat. Add TACO BELL Fajita Seasoning Mix, water, green pepper, and onion; cook and stir on medium heat 5 minutes or until chicken is cooked through and the vegetables are tender. 2. PLACE tortillas on microwavable plate. Cover with plastic

wrap. Microwave on high 1 minute. 3. SPOON chicken mixture onto each tortilla. Top as desired with TACO BELL salsa. Roll up tortillas.

Makes 5 servings.